

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-209-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

51,758 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 7 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-210-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

51,758 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 8 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-211-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

51,758 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 9 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA
Location: 22004 RD 24, MADERA, CA 93638

C-1353-211-1 Sep 3 2010 3:41PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-212-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

51,758 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 10 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-213-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

51,758 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 11 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-214-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

51,758 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 12 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-215-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 703 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-215-1 - Sep 3 2010 3:41PM - SIOGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-216-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 704 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-216-1 - Sep 3 2010 3:41PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-217-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 705 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-217-1 - Sep 3 2010 3:41PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-218-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 706 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-219-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 707 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-220-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 708 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-220-1 - Sep 3 2010 3:42PM - SIOGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-221-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 709 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-221-1 : Sep 3 2010 3:42PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-222-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 712 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-222-1 : Sep 3 2010 3:42PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-223-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 713 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-224-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 714 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA
Location: 22004 RD 24, MADERA, CA 93638

C-1353-224-1 : Sep 3 2010 3:42PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-225-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 715 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-226-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 716 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-227-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 717 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA
Location: 22004 RD 24, MADERA, CA 93638

C-1353-227-1 : Sep 3 2010 3:42PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-228-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 718 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-228-1 - Sep 3 2010 3:42PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-229-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 721 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-230-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 722 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-230-1, Sep 3 2010 3:42PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-231-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 723 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA
Location: 22004 RD 24, MADERA, CA 93638

C-1353-231-1 - Sep 3 2010 3:42PM - SIOGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-232-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 724 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-232-1: Sep 3 2010 3:42PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-233-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 725 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA
Location: 22004 RD 24, MADERA, CA 93638

C-1353-233-1: Sep 3 2010 3:42PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-234-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 726 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-234-1 Sep 9 2010 3:42PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-235-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 729 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-235-1 : Sep 3 2010 3 42PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-236-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 730 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-236-1 - Sep 3 2010 3:42PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-237-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 731 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-237-1 : Sep 3 2010 3:42PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-238-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 732 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-239-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 733 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-240-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 734 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-240-1 - Sep 3 2010 3:42PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-241-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 737 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-241-1, Sep 3 2010 3:42PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-242-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 738 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-243-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 739 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-244-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 740 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-245-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 741 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-246-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 742 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-246-1 : Sep 3 2010 3:43PM - SIOGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-247-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 745 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-248-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 746 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-249-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 747 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-250-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 748 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-251-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 749 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-252-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

59,157 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 750 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-252-1 - Sep 3 2010 3:43PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-253-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

74,684 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 727 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-253-1; Sep 3 2010 3:43PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-254-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

74,684 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 728 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-255-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

74,684 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 735 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-256-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

74,684 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 736 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA
Location: 22004 RD 24, MADERA, CA 93638

C-1353-256-1 - Sep 3 2010 3:43PM -- SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-257-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

74,684 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 743 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA
Location: 22004 RD 24, MADERA, CA 93638

C-1353-257-1 Sep 3 2010 3:43PM -- SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-258-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

74,684 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 744 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA
Location: 22004 RD 24, MADERA, CA 93638

C-1353-258-1 : Sep 3 2010 3:43PM -- SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-259-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 751 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-259-1 - Sep 3 2010 3:43PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-260-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 752 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA
Location: 22004 RD 24, MADERA, CA 93638

C-1353-260-1 - Sep 3 2010 3:43PM -- SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-261-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 753 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-262-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 754 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-263-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 755 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-263-1, Sep 3 2010 3:43PM -- SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-264-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 756 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-265-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 757 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-266-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 758 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-267-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 759 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-267-1 - Sep 3 2010 3:44PM - SJONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-268-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 760 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA
Location: 22004 RD 24, MADERA, CA 93638

C-1353-268-1 : Sep 3 2010 3:44PM -- SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-269-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 761 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-269-1 Sep 3 2010 3:44PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-270-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 762 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-270-1 Sep 3 2010 3:44PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-271-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 763 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-271-1 : Sep 3 2010 3:44PM -- SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-272-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 764 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-273-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 765 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-273-1; Sep 2 2010 3:44PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-274-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 766 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-275-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 767 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-276-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 768 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-276-1 - Sep 3 2010 3:44PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-277-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 769 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-278-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 770 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-278-1 Sep 3 2010 3:44PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-279-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 771 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-280-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 772 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-281-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 773 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-282-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 774 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-282-1 Sep 3 2010 3:44PM - SIOG/COJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-283-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 775 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-284-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 776 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-285-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 777 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA
Location: 22004 RD 24, MADERA, CA 93638

C-1353-285-1 - Sep 3 2010 3:44PM - SIOGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-286-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 778 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-286-1 : Sep 3 2010 3:44PM - SINGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-287-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 779 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA
Location: 22004 RD 24, MADERA, CA 93638

C-1353-287-1; Sep 3 2010 3:44PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-288-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

102,479 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 780 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA
Location: 22004 RD 24, MADERA, CA 93638

C-1353-288-1 - Sep 3 2010 3:44PM -- SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-289-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

105,241 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 30 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-289-1 - Sep 3 2010 3:45PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-290-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

105,241 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 31 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-291-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

105,241 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 32 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-292-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

105,241 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 33 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-293-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

105,241 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 34 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-294-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

105,241 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 35 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-294-1 : Sep 3 2010 3:45PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-295-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 781 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-295-1; Sep 3 2010 3:45PM -- SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-296-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 782 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-297-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 783 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-298-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 784 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-298-1, Sep 3 2010 3:45PM -- SJONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-299-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 785 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-300-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 786 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-301-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 787 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-301-1 - Sep 3 2010 3:45PM - SIONGCOU

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-302-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 788 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-303-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 789 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-304-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 790 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-305-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 861 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-306-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 862 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-306-1 : Sep 3 2010 3:45PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-307-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 863 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA
Location: 22004 RD 24, MADERA, CA 93638

C-1353-307-1 : Sep 3 2010 3:45PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-308-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 864 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-308-1 - Sep 3 2010 3:45PM - SIOGCCJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-309-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 865 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-309-1: Sep 3 2010 3:45PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-310-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 866 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA
Location: 22004 RD 24, MADERA, CA 93638

C-1353-310-1 Sep 3 2010 3:45PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-311-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 867 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA
Location: 22004 RD 24, MADERA, CA 93638

C-1353-311-1 : Sep 3 2010 3:45PM -- SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-312-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 868 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-313-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 869 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-313-1; Sep 3 2010 3:46PM - SJONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-314-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 870 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-315-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 871 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-316-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 872 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-316-1 - Sep 3 2010 3:46PM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-317-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 873 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-318-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 874 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-319-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 875 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-320-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 876 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-321-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 877 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-322-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 878 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-323-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 879 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-324-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

205,620 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 880 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-1353-325-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

656 GALLON WOOD ENCLOSED TOP WINE STORAGE TANK 540

PERMIT UNIT REQUIREMENTS

1. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-1353-326-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

656 GALLON WOOD ENCLOSED TOP WINE STORAGE TANK 541

PERMIT UNIT REQUIREMENTS

1. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-326-1 : Sep 7 2010 8:12AM -- SIONGCOJ

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-1353-327-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

656 GALLON WOOD ENCLOSED TOP WINE STORAGE TANK 542

PERMIT UNIT REQUIREMENTS

1. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-327-1 : Sep 7 2010 8 12AM - SIONGCOJ

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-1353-328-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

656 GALLON WOOD ENCLOSED TOP WINE STORAGE TANK 543

PERMIT UNIT REQUIREMENTS

1. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-328-1 : Sep 7 2010 8:12AM -- SIONGCOJ

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-1353-329-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

656 GALLON WOOD ENCLOSED TOP WINE STORAGE TANK 544

PERMIT UNIT REQUIREMENTS

1. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-329-1 : Sep 7 2010 8:12AM - SIONGCOJ

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-1353-330-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

656 GALLON WOOD ENCLOSED TOP WINE STORAGE TANK 545

PERMIT UNIT REQUIREMENTS

1. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-330-1: Sep 7 2010 6:12AM - SIONGCOJ

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-1353-331-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

656 GALLON WOOD ENCLOSED TOP WINE STORAGE TANK 546

PERMIT UNIT REQUIREMENTS

1. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-331-1: Sep 7 2010 8 12AM - SIONGCOJ

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-1353-332-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

656 GALLON WOOD ENCLOSED TOP WINE STORAGE TANK 547

PERMIT UNIT REQUIREMENTS

1. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-332-1 : Sep 7 2010 6 12AM - SIONGCOJ

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-1353-333-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

656 GALLON WOOD ENCLOSED TOP WINE STORAGE TANK 548

PERMIT UNIT REQUIREMENTS

1. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-333-1 : Sep 7 2010 8:12AM - SIONGCOJ

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-1353-334-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

656 GALLON WOOD ENCLOSED TOP WINE STORAGE TANK 549

PERMIT UNIT REQUIREMENTS

1. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-1353-335-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

12,565 GALLON WOOD ENCLOSED TOP WINE STORAGE TANK 511

PERMIT UNIT REQUIREMENTS

1. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-335-1 Sep 7 2010 8 12AM - SIONGCOJ

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-1353-336-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

12,565 GALLON WOOD ENCLOSED TOP WINE STORAGE TANK 512

PERMIT UNIT REQUIREMENTS

1. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-1353-337-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

12,565 GALLON WOOD ENCLOSED TOP WINE STORAGE TANK 513

PERMIT UNIT REQUIREMENTS

1. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-1353-338-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

12,565 GALLON WOOD ENCLOSED TOP WINE STORAGE TANK 514

PERMIT UNIT REQUIREMENTS

1. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-338-1 : Sep 7 2010 8:12AM - SIONGCOJ

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-1353-339-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

12,565 GALLON WOOD ENCLOSED TOP WINE STORAGE TANK 515

PERMIT UNIT REQUIREMENTS

1. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-1353-340-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

12,565 GALLON WOOD ENCLOSED TOP WINE STORAGE TANK 517

PERMIT UNIT REQUIREMENTS

1. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-1353-341-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

12,565 GALLON WOOD ENCLOSED TOP WINE STORAGE TANK 518

PERMIT UNIT REQUIREMENTS

1. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-1353-342-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

24,970 GALLON WOOD ENCLOSED TOP WINE STORAGE TANK 532

PERMIT UNIT REQUIREMENTS

1. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

**San Joaquin Valley
Air Pollution Control District**

PERMIT UNIT: C-1353-343-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

25,116 GALLON WOOD ENCLOSED TOP WINE STORAGE TANK 502

PERMIT UNIT REQUIREMENTS

1. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-1353-344-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

25,064 GALLON WOOD ENCLOSED TOP WINE STORAGE TANK 504

PERMIT UNIT REQUIREMENTS

1. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-1353-345-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

25,086 GALLON WOOD ENCLOSED TOP WINE STORAGE TANK 505

PERMIT UNIT REQUIREMENTS

1. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-345-1 Sep 7 2010 8 13AM - SIONGCOJ

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-1353-346-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

25,098 GALLON WOOD ENCLOSED TOP WINE STORAGE TANK 506

PERMIT UNIT REQUIREMENTS

1. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-346-1: Sep 7 2010 8:13AM - SIONGCOJ

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-1353-347-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

25,130 GALLON WOOD ENCLOSED TOP WINE STORAGE TANK 530

PERMIT UNIT REQUIREMENTS

1. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-347-1, Sep 7 2010 8:15AM - SJONGCOJ

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-1353-348-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

25,136 GALLON WOOD ENCLOSED TOP WINE STORAGE TANK 589

PERMIT UNIT REQUIREMENTS

1. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-1353-349-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

25,126 GALLON WOOD ENCLOSED TOP WINE STORAGE TANK 590

PERMIT UNIT REQUIREMENTS

1. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-349-1 Sep 7 2010 8 13AM - SIONGCOJ

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-1353-350-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

25,129 GALLON WOOD ENCLOSED TOP WINE STORAGE TANK 593

PERMIT UNIT REQUIREMENTS

1. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-351-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

49,286 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 710 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-352-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

140 BHP JOHN DEERE MODEL 6068TF275 DIESEL-FIRED EMERGENCY IC ENGINE POWERING A FIREWATER PUMP

PERMIT UNIT REQUIREMENTS

1. Particulate matter emissions shall not exceed 0.1 grains/dscf in concentration. [District Rule 4201] Federally Enforceable Through Title V Permit
2. This engine shall be equipped with an operational non-resettable elapsed time meter or other APCO approved alternative. [District Rule 4702, 40 CFR 60.4209, and 17 CCR 93115] Federally Enforceable Through Title V Permit
3. This engine shall be equipped with either a positive crankcase ventilation (PCV) system that recirculates crankcase emissions into the air intake system for combustion, or a crankcase emissions control device of at least 90% control efficiency. [District NSR Rule] Federally Enforceable Through Title V Permit
4. The exhaust stack shall vent vertically upward. The vertical exhaust flow shall not be impeded by a rain cap, roof overhang, or any other obstruction. [District Rule 4102]
5. Only CARB certified diesel fuel containing not more than 0.0015% sulfur by weight is to be used. [District NSR Rule, 4801, 40 CFR 60.4207, and 17 CCR 93115] Federally Enforceable Through Title V Permit
6. Emissions from this IC engine shall not exceed any of the following limits: 4.7 g-NOx/bhp-hr, 0.82 g-CO/bhp-hr, or 0.33 g-VOC/bhp-hr. [District NSR Rule, 40 CFR 60.4205, 40 CFR 60.4211, 13 CCR 2423, and 17 CCR 93115] Federally Enforceable Through Title V Permit
7. Emissions from this IC engine shall not exceed 0.18 g-PM10/bhp-hr based on USEPA certification using ISO 8178 test procedure. [District NSR Rule, 4102, 40 CFR 60.4211, 13 CCR 2423 and 17 CCR 93115] Federally Enforceable Through Title V Permit
8. An emergency situation is an unscheduled electrical power outage caused by sudden and reasonably unforeseen natural disasters or sudden and reasonably unforeseen events beyond the control of the permittee. [District Rule 4702] Federally Enforceable Through Title V Permit
9. This engine shall be operated only for testing and maintenance of the engine, required regulatory purposes, and during emergency situations. For testing purposes, the engine shall only be operated the number of hours necessary to comply with the testing requirements of the National Fire Protection Association (NFPA) 25 - "Standard for the Inspection, Testing, and Maintenance of Water-Based Fire Protection Systems", 1998 edition. Total hours of operation for all maintenance, testing, and required regulatory purposes shall not exceed 100 hours per calendar year. [District Rule 4702 and 17 CCR 93115] Federally Enforceable Through Title V Permit
10. The permittee shall maintain monthly records of emergency and non-emergency operation. Records shall include the number of hours of emergency operation, the date and number of hours of all testing and maintenance operations, and the purpose of the operation (for example: load testing, weekly testing, rolling blackout, general area power outage, etc.). For units with automated testing systems, the operator may, as an alternative to keeping records of actual operation for testing purposes, maintain a readily accessible written record of the automated testing schedule. [District Rule 4702 and 17 CCR 93115] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-352-1, Sep 7 2010 8:20AM - SIONGCOJ

11. This engine shall be operated and maintained according to the manufacturer's written instructions or procedures developed by the owner or operator that are approved by the engine manufacturer, over the entire life of the engine. [40 CFR 60.4206] Federally Enforceable Through Title V Permit
12. All records shall be maintained and retained on-site for a minimum of five (5) years, and shall be made available for District inspection upon request. [District Rule 4702 and 17 CCR 93115] Federally Enforceable Through Title V Permit

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-353-1

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

140 BHP JOHN DEERE MODEL 6068TF275 DIESEL-FIRED EMERGENCY IC ENGINE POWERING A FIREWATER PUMP

PERMIT UNIT REQUIREMENTS

1. Particulate matter emissions shall not exceed 0.1 grains/dscf in concentration. [District Rule 4201] Federally Enforceable Through Title V Permit
2. This engine shall be equipped with an operational non-resettable elapsed time meter or other APCO approved alternative. [District Rule 4702, 40 CFR 60.4209, and 17 CCR 93115] Federally Enforceable Through Title V Permit
3. This engine shall be equipped with either a positive crankcase ventilation (PCV) system that recirculates crankcase emissions into the air intake system for combustion, or a crankcase emissions control device of at least 90% control efficiency. [District NSR Rule] Federally Enforceable Through Title V Permit
4. The exhaust stack shall vent vertically upward. The vertical exhaust flow shall not be impeded by a rain cap, roof overhang, or any other obstruction. [District Rule 4102]
5. Only CARB certified diesel fuel containing not more than 0.0015% sulfur by weight is to be used. [District NSR Rule, 4801, 40 CFR 60.4207, and 17 CCR 93115] Federally Enforceable Through Title V Permit
6. Emissions from this IC engine shall not exceed any of the following limits: 4.7 g-NOx/bhp-hr, 0.82 g-CO/bhp-hr, or 0.33 g-VOC/bhp-hr. [District NSR Rule, 40 CFR 60.4205, 40 CFR 60.4211, 13 CCR 2423, and 17 CCR 93115] Federally Enforceable Through Title V Permit
7. Emissions from this IC engine shall not exceed 0.18 g-PM10/bhp-hr based on USEPA certification using ISO 8178 test procedure. [District NSR Rule, 4102, 40 CFR 60.4211, 13 CCR 2423 and 17 CCR 93115] Federally Enforceable Through Title V Permit
8. An emergency situation is an unscheduled electrical power outage caused by sudden and reasonably unforeseen natural disasters or sudden and reasonably unforeseen events beyond the control of the permittee. [District Rule 4702] Federally Enforceable Through Title V Permit
9. This engine shall be operated only for testing and maintenance of the engine, required regulatory purposes, and during emergency situations. For testing purposes, the engine shall only be operated the number of hours necessary to comply with the testing requirements of the National Fire Protection Association (NFPA) 25 - "Standard for the Inspection, Testing, and Maintenance of Water-Based Fire Protection Systems", 1998 edition. Total hours of operation for all maintenance, testing, and required regulatory purposes shall not exceed 100 hours per calendar year. [District Rule 4702 and 17 CCR 93115] Federally Enforceable Through Title V Permit
10. The permittee shall maintain monthly records of emergency and non-emergency operation. Records shall include the number of hours of emergency operation, the date and number of hours of all testing and maintenance operations, and the purpose of the operation (for example: load testing, weekly testing, rolling blackout, general area power outage, etc.). For units with automated testing systems, the operator may, as an alternative to keeping records of actual operation for testing purposes, maintain a readily accessible written record of the automated testing schedule. [District Rule 4702 and 17 CCR 93115] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE
These terms and conditions are part of the Facility-wide Permit to Operate.

11. This engine shall be operated and maintained according to the manufacturer's written instructions or procedures developed by the owner or operator that are approved by the engine manufacturer, over the entire life of the engine. [40 CFR 60.4206] Federally Enforceable Through Title V Permit
12. All records shall be maintained and retained on-site for a minimum of five (5) years, and shall be made available for District inspection upon request. [District Rule 4702 and 17 CCR 93115] Federally Enforceable Through Title V Permit

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ATTACHMENT B

Previous Title V Operating Permit

San Joaquin Valley Air Pollution Control District

FACILITY: C-1353-0-1

EXPIRATION DATE: 03/31/2009

FACILITY-WIDE REQUIREMENTS

1. The owner or operator shall notify the District of any breakdown condition as soon as reasonably possible, but no later than one hour after its detection, unless the owner or operator demonstrates to the District's satisfaction that the longer reporting period was necessary. [District Rule 1100, 6.1; County Rules 110 (Fresno, Stanislaus, San Joaquin); 109 (Merced); 113 (Madera); and 111 (Kern, Tulare, Kings)] Federally Enforceable Through Title V Permit
2. The District shall be notified in writing within ten days following the correction of any breakdown condition. The breakdown notification shall include a description of the equipment malfunction or failure, the date and cause of the initial failure, the estimated emissions in excess of those allowed, and the methods utilized to restore normal operations. [District Rule 1100, 7.0; County Rules 110 (Fresno, Stanislaus, San Joaquin); 109 (Merced); 113 (Madera); and 111 (Kern, Tulare, Kings)] Federally Enforceable Through Title V Permit
3. The owner or operator of any stationary source operation that emits more than 25 tons per year of nitrogen oxides or reactive organic compounds, shall provide the District annually with a written statement in such form and at such time as the District prescribes, showing actual emissions of nitrogen oxides and reactive organic compounds from that source. [District Rule 1160, 5.0] Federally Enforceable Through Title V Permit
4. Any person building, altering or replacing any operation, article, machine, equipment, or other contrivance, the use of which may cause the issuance of air contaminants or the use of which may eliminate, reduce, or control the issuance of air contaminants, shall first obtain an Authority to Construct (ATC) from the District unless exempted by District Rule 2020 (3/21/02). [District Rule 2010, 3.0 and 4.0; and 2020] Federally Enforceable Through Title V Permit
5. The permittee must comply with all conditions of the permit including permit revisions originated by the District. All terms and conditions of a permit that are required pursuant to the Clean Air Act (CAA), including provisions to limit potential to emit, are enforceable by the EPA and Citizens under the CAA. Any permit noncompliance constitutes a violation of the CAA and the District Rules and Regulations, and is grounds for enforcement action, for permit termination, revocation, reopening and reissuance, or modification; or for denial of a permit renewal application. [District Rules 2070, 7.0; 2080; and 2520, 9.8.1 and 9.12.1] Federally Enforceable Through Title V Permit
6. A Permit to Operate or an Authority to Construct shall not be transferred unless a new application is filed with and approved by the District. [District Rule 2031] Federally Enforceable Through Title V Permit
7. Every application for a permit required under Rule 2010 (12/17/92) shall be filed in a manner and form prescribed by the District. [District Rule 2040] Federally Enforceable Through Title V Permit
8. The operator shall maintain records of required monitoring that include: 1) the date, place, and time of sampling or measurement; 2) the date(s) analyses were performed; 3) the company or entity that performed the analysis; 4) the analytical techniques or methods used; 5) the results of such analysis; and 6) the operating conditions at the time of sampling or measurement. [District Rule 2520, 9.4.1] Federally Enforceable Through Title V Permit
9. The operator shall retain records of all required monitoring data and support information for a period of at least 5 years from the date of the monitoring sample, measurement, or report. Support information includes copies of all reports required by the permit and, for continuous monitoring instrumentation, all calibration and maintenance records and all original strip-chart recordings. [District Rule 2520, 9.4.2] Federally Enforceable Through Title V Permit

FACILITY-WIDE REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate. Any amendments to these Facility-wide Requirements that affect specific Permit Units may constitute modification of those Permit Units.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-0-1 - Sep 7 2010 8:25AM - SIONGCOJ

10. The operator shall submit reports of any required monitoring at least every six months unless a different frequency is required by an applicable requirement. All instances of deviations from permit requirements must be clearly identified in such reports. [District Rule 2520, 9.5.1] Federally Enforceable Through Title V Permit
11. Deviations from permit conditions must be promptly reported, including deviations attributable to upset conditions, as defined in the permit. For the purpose of this condition, promptly means as soon as reasonably possible, but no later than 10 days after detection. The report shall include the probable cause of such deviations, and any corrective actions or preventive measures taken. All required reports must be certified by a responsible official consistent with section 10.0 of District Rule 2520 (6/21/01). [District Rules 2520, 9.5.2 and 1100, 7.0] Federally Enforceable Through Title V Permit
12. If for any reason a permit requirement or condition is being challenged for its constitutionality or validity by a court of competent jurisdiction, the outcome of such challenge shall not affect or invalidate the remainder of the conditions or requirements in that permit. [District Rule 2520, 9.7] Federally Enforceable Through Title V Permit
13. It shall not be a defense for a permittee in an enforcement action that it would have been necessary to halt or reduce the permitted activity in order to maintain compliance with the conditions of the permit. [District Rule 2520, 9.8.2] Federally Enforceable Through Title V Permit
14. The permit may be modified, revoked, reopened and reissued, or terminated for cause. The filing of a request by the permittee for a permit modification, revocation and reissuance, or termination, or a notification of planned changes or anticipated noncompliance does not stay any permit condition. [District Rule 2520, 9.8.3] Federally Enforceable Through Title V Permit
15. The permit does not convey any property rights of any sort, or any exclusive privilege. [District Rule 2520, 9.8.4] Federally Enforceable Through Title V Permit
16. The Permittee shall furnish to the District, within a reasonable time, any information that the District may request in writing to determine whether cause exists for modifying, revoking and reissuing, or terminating the permit or to determine compliance with the permit. Upon request, the permittee shall also furnish to the District copies of records required to be kept by the permit or, for information claimed to be confidential, the permittee may furnish such records directly to EPA along with a claim of confidentiality. [District Rule 2520, 9.8.5] Federally Enforceable Through Title V Permit
17. The permittee shall pay annual permit fees and other applicable fees as prescribed in Regulation III of the District Rules and Regulations. [District Rule 2520, 9.9] Federally Enforceable Through Title V Permit
18. Upon presentation of appropriate credentials, a permittee shall allow an authorized representative of the District to enter the permittee's premises where a permitted source is located or emissions related activity is conducted, or where records must be kept under condition of the permit. [District Rule 2520, 9.13.2.1] Federally Enforceable Through Title V Permit
19. Upon presentation of appropriate credentials, a permittee shall allow an authorized representative of the District to have access to and copy, at reasonable times, any records that must be kept under the conditions of the permit. [District Rule 2520, 9.13.2.2] Federally Enforceable Through Title V Permit
20. Upon presentation of appropriate credentials, a permittee shall allow an authorized representative of the District to inspect at reasonable times any facilities, equipment, practices, or operations regulated or required under the permit. [District Rule 2520, 9.13.2.3] Federally Enforceable Through Title V Permit
21. Upon presentation of appropriate credentials, a permittee shall allow an authorized representative of the District to sample or monitor, at reasonable times, substances or parameters for the purpose of assuring compliance with the permit or applicable requirements. [District Rule 2520, 9.13.2.4] Federally Enforceable Through Title V Permit
22. No air contaminants shall be discharged into the atmosphere for a period or periods aggregating more than 3 minutes in any one hour which is as dark or darker than Ringelmann #1 or equivalent to 20% opacity and greater, unless specifically exempted by District Rule 4101 (11/15/01). If the equipment or operation is subject to a more stringent visible emission standard as prescribed in a permit condition, the more stringent visible emission limit shall supersede this condition. [District Rule 4101, and County Rules 401 (in all eight counties in the San Joaquin Valley)] Federally Enforceable Through Title V Permit

FACILITY-WIDE REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

23. No person shall manufacture, blend, repackage, supply, sell, solicit or apply any architectural coating with a VOC content in excess of the corresponding limit specified in the Table of Standards of District Rule 4601 (10/31/01) for use or sale within the District. [District Rule 4601, 5.1] Federally Enforceable Through Title V Permit
24. All VOC-containing materials for architectural coatings subject to Rule 4601 (10/31/01) shall be stored in closed containers when not in use. [District Rule 4601, 5.4] Federally Enforceable Through Title V Permit
25. The permittee shall comply with all the Labeling and Test Methods requirements outlined in Rule 4601 sections 6.1 and 6.3 (10/31/01). [District Rule 4601, 6.1 and 6.3] Federally Enforceable Through Title V Permit
26. With each report or document submitted under a permit requirement or a request for information by the District or EPA, the permittee shall include a certification of truth, accuracy, and completeness by a responsible official. [District Rule 2520, 9.13.1 and 10.0] Federally Enforceable Through Title V Permit
27. If the permittee performs maintenance on, or services, repairs, or disposes of appliances, the permittee shall comply with the standards for Recycling and Emissions Reduction pursuant to 40 CFR 82, Subpart F. [40 CFR 82 Subpart F] Federally Enforceable Through Title V Permit
28. If the permittee performs service on motor vehicles when this service involves the ozone-depleting refrigerant in the motor vehicle air conditioner (MVAC), the permittee shall comply with the standards for Servicing of Motor Vehicle Air Conditioners pursuant to all the applicable requirements as specified in 40 CFR 82, Subpart B. [40 CFR 82, Subpart B] Federally Enforceable Through Title V Permit
29. Disturbances of soil related to any construction, demolition, excavation, extraction, or other earthmoving activities shall comply with the requirements for fugitive dust control in District Rule 8021 unless specifically exempted under Section 4.0 of Rule 8021 (11/15/01) or Rule 8011 (11/15/01). [District Rule 8021 and 8011] Federally Enforceable Through Title V Permit
30. Outdoor handling, storage and transport of any bulk material which emits dust shall comply with the requirements of District Rule 8031, unless specifically exempted under Section 4.0 of Rule 8031 (11/15/01) or Rule 8011 (11/15/01). [District Rule 8031 and 8011] Federally Enforceable Through Title V Permit
31. An owner/operator shall prevent or cleanup any carryout or trackout in accordance with the requirements of District Rule 8041 Section 5.0, unless specifically exempted under Section 4.0 of Rule 8041 (11/15/01) or Rule 8011 (11/15/01). [District Rule 8041 and 8011] Federally Enforceable Through Title V Permit
32. Whenever open areas are disturbed or vehicles are used in open areas, the facility shall comply with the requirements of Section 5.0 of District Rule 8051, unless specifically exempted under Section 4.0 of Rule 8051 (11/15/01) or Rule 8011 (11/15/01). [District Rule 8051 and 8011] Federally Enforceable Through Title V Permit
33. Any paved road or unpaved road shall comply with the requirements of District Rule 8061 unless specifically exempted under Section 4.0 of Rule 8061 (11/15/01) or Rule 8011 (11/15/01). [District Rule 8061 and Rule 8011] Federally Enforceable Through Title V Permit
34. Any unpaved vehicle/equipment area that anticipates more than 75 vehicle trips per day shall comply with the requirements of Section 5.1.1 of District Rule 8071. Any unpaved vehicle/equipment area that anticipates more than 100 vehicle trips per day shall comply with the requirements of Section 5.1.2 of District Rule 8071. All sources shall comply with the requirements of Section 5.0 of District Rule 8071 unless specifically exempted under Section 4.0 of Rule 8071 (11/15/01) or Rule 8011 (11/15/01). [District Rule 8071 and Rule 8011] Federally Enforceable Through Title V Permit
35. Any owner or operator of a demolition or renovation activity, as defined in 40 CFR 61.141, shall comply with the applicable inspection, notification, removal, and disposal procedures for asbestos containing materials as specified in 40 CFR 61.145 (Standard for Demolition and Renovation). [40 CFR 61 Subpart M] Federally Enforceable Through Title V Permit

FACILITY-WIDE REQUIREMENTS CONTINUE ON NEXT PAGE
These terms and conditions are part of the Facility-wide Permit to Operate.

36. The permittee shall submit certifications of compliance with the terms and standards contained in Title V permits, including emission limits, standards and work practices, to the District and the EPA annually (or more frequently as specified in an applicable requirement or as specified by the District). The certification shall include the identification of each permit term or condition, the compliance status, whether compliance was continuous or intermittent, the methods used for determining the compliance status, and any other facts required by the District to determine the compliance status of the source. [District Rule 2520, 9.16] Federally Enforceable Through Title V Permit
37. The permittee shall submit an application for Title V permit renewal to the District at least six months, but not greater than 18 months, prior to the permit expiration date. [District Rule 2520, 5.2] Federally Enforceable Through Title V Permit
38. When a term is not defined in a Title V permit condition, the definition in the rule cited as the origin and authority for the condition in a Title V permits shall apply. [District Rule 2520, 9.1.1] Federally Enforceable Through Title V Permit
39. Compliance with permit conditions in the Title V permit shall be deemed in compliance with the following outdated SIP requirements: Rule 401 (Madera, Fresno, Kern, Kings, San Joaquin, Stanislaus, Tulare and Merced), Rule 110 (Fresno, Stanislaus, San Joaquin), Rule 109 (Merced), Rule 113 (Madera), and Rule 111 (Kern, Tulare, Kings). A permit shield is granted from these requirements. [District Rule 2520, 13.2] Federally Enforceable Through Title V Permit
40. Compliance with permit conditions in the Title V permit shall be deemed in compliance with the following applicable requirements: SJVUAPCD Rules 1100, sections 6.1 and 7.0 (12/17/92); 2010, sections 3.0 and 4.0 (12/17/92); 2031 (12/17/92); 2040 (12/17/92); 2070, section 7.0 (12/17/92); 2080 (12/17/92); 4101 (11/15/01); 4601, sections 5.1, 5.2, 5.3, 5.8 and 8.0 (10/31/01); 8021 (11/15/01); 8031 (11/15/01); 8041 (11/15/01); 8051 (11/15/01); 8061 (11/15/01); and 8071 (11/15/01). A permit shield is granted from these requirements. [District Rule 2520, 13.2] Federally Enforceable Through Title V Permit
41. On November 30, 2004, the initial Title V permit was issued. The reporting periods for the Report of Required Monitoring and the Compliance Certification Report are based upon this initial permit issuance date, unless alternative dates are approved by the District Compliance Division. These reports are due within 30 days after the end of the reporting period. [District Rule 2520] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-1-7

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

8.49 MMBTU/HR NATURAL GAS FIRED KEWANEE MODEL H3S-200 GO2 BOILER

PERMIT UNIT REQUIREMENTS

1. All equipment shall be maintained in good operating condition and shall be operated in a manner to minimize emissions of air contaminants into the atmosphere. [District NSR Rule] Federally Enforceable Through Title V Permit
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. No air contaminant shall be discharged into the atmosphere for a period or periods aggregating more than three minutes in any one hour which is as dark as, or darker than, Ringelmann 1 or 20% opacity. [District Rule 4101] Federally Enforceable Through Title V Permit
4. Particulate matter emissions shall not exceed 0.1 grains/dscf in concentration. [District Rule 4201] Federally Enforceable Through Title V Permit
5. The unit shall only be fired on PUC-regulated natural gas. [District NSR Rule] Federally Enforceable Through Title V Permit
6. A non-resettable, totalizing mass or volumetric fuel flow meter to measure the amount of natural gas combusted in the unit shall be installed, utilized and maintained. [District NSR Rule and Rules 4305 and 4306] Federally Enforceable Through Title V Permit
7. Maximum annual heat input of the unit shall not exceed 9 billion Btu per calendar year. [District NSR Rule and Rules 4305 and 4306] Federally Enforceable Through Title V Permit
8. Emissions from the natural gas-fired unit shall not exceed any of the following limits: 83 ppmvd NOx @ 3% O2 or 0.1 lb-NOx/MMBtu, 0.00285 lb-SOx/MMBtu, 0.0076 lb-PM10/MMBtu, 115 ppmvd CO @ 3% O2 or 0.084 lb-CO/MMBtu, or 0.0055 lb-VOC/MMBtu. [District NSR Rule and Rules 4305 and 4306] Federally Enforceable Through Title V Permit
9. Owner/operator shall have unit tuned at least twice each calendar year, from four to eight months apart, in which it operates, by a technician that is qualified, to the satisfaction of the APCO, in accordance with the procedure described in Rule 4304 (Equipment Tuning Procedure for Boilers, Steam Generators, and Process Heaters). [District Rule 4306] Federally Enforceable Through Title V Permit
10. If the unit does not operate throughout a continuous six-month period within a calendar year, only one tune-up is required for that calendar year. No tune-up is required for any unit that is not operated during that calendar year; this unit may be test fired to verify availability of the unit for its intended use, but once the test firing is completed the unit shall be shutdown. [District Rule 4306] Federally Enforceable Through Title V Permit
11. The permittee shall monitor, at least on a monthly basis, the amount of water flow to the boiler, the burner gas manifold pressure, and the exhaust stack temperature or other operational characteristics recommended by the unit manufacturer. Monitoring shall not be required if the unit is not in operation, i.e. the unit need not be started solely to perform monitoring. Monitoring shall be performed within 5 day of restarting the unit unless monitoring has been performed within the last month. [District Rules 4305 and 4306] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. Records of monthly and annual heat input of the unit shall be maintained. [District NSR Rule and Rules 4305 and 4306] Federally Enforceable Through Title V Permit
13. Records of tune-up and monitoring of the operational characteristics of the unit shall be maintained. [District Rules 4305 and 4306] Federally Enforceable Through Title V Permit
14. All records shall be maintained and retained on-site for a minimum of five (5) years, and shall be made available for District inspection upon request. [District Rules 1070, 4305, and 4306] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-2-7

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

16.8 MMBTU/HR KEWANEE MODEL H3S-400-GO NATURAL GAS-FIRED BOILER WITH AN INDUSTRIAL COMBUSTION MODEL LND30 LOW NOX BURNER AND INDUCED FLUE GAS RECIRCULATION

PERMIT UNIT REQUIREMENTS

1. All equipment shall be maintained in good operating condition and shall be operated in a manner to minimize emissions of air contaminants into the atmosphere. [District Rule 2201] Federally Enforceable Through Title V Permit
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. No air contaminant shall be discharged into the atmosphere for a period or periods aggregating more than three minutes in any one hour which is as dark as, or darker than, Ringelmann 1 or 20% opacity. [District Rule 4101] Federally Enforceable Through Title V Permit
4. Particulate matter emissions shall not exceed 0.1 grains/dscf in concentration. [District Rule 4201] Federally Enforceable Through Title V Permit
5. The total heat input shall be less than 30 billion BTU per calendar year. [District Rule 4305, 5.2 and 4306, 5.1.1] Federally Enforceable Through Title V Permit
6. The unit shall only be fired on PUC-regulated natural gas. [District NSR Rule] Federally Enforceable Through Title V Permit
7. A non-resettable, totalizing mass or volumetric fuel flow meter to measure the amount of natural gas combusted in the unit shall be installed, utilized and maintained. [District Rules 2201, 4305, 5.4.4, and 4306, 5.4.4] Federally Enforceable Through Title V Permit
8. Compliance with the 30 billion Btu per calendar year heat input shall be demonstrated by multiplying the measured fuel consumption times the heating value of PUC natural gas (1000 Btu/scf). [District Rule 4305, 4306 and 2520, 9.3.2] Federally Enforceable Through Title V Permit
9. The permittee shall maintain records of monthly natural gas consumption. [District Rule 4305, 4306 and 2520, 9.4.2] Federally Enforceable Through Title V Permit
10. Emissions rates from the natural gas-fired unit shall not exceed any of the following limits: 30 ppmvd NO_x @ 3% O₂ or 0.036 lb-NO_x/MMBtu, 0.00285 lb-SO_x/MMBtu, 0.0076 lb-PM₁₀/MMBtu, 100 ppmvd CO @ 3% O₂ or 0.074 lb-CO/MMBtu, or 0.0028 lb-VOC/MMBtu. [District Rules 2201, 4301, 5.2, 4305, 5.1, 4306, 5.1, and 4351, 5.1] Federally Enforceable Through Title V Permit
11. The permittee shall monitor and record the stack concentration of NO_x, CO, and O₂ at least once every month (in which a source test is not performed) using a portable emission monitor that meets District specifications. Monitoring shall not be required if the unit is not in operation, i.e. the unit need not be started solely to perform monitoring. Monitoring shall be performed within 5 days of restarting the unit unless monitoring has been performed within the last month. [District Rules 4305, 5.4 and 4306, 5.4] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

12. If either the NO_x or CO concentrations corrected to 3% O₂, as measured by the portable analyzer, exceed the allowable emissions concentration, the permittee shall return the emissions to within the acceptable range as soon as possible, but no longer than 1 hour of operation after detection. If the portable analyzer readings continue to exceed the allowable emissions concentration after 1 hour of operation after detection, the permittee shall notify the District within the following 1 hour and conduct a certified source test within 60 days of the first exceedance. In lieu of conducting a source test, the permittee may stipulate a violation has occurred, subject to enforcement action. The permittee must then correct the violation, show compliance has been re-established, and resume monitoring procedures. If the deviations are the result of a qualifying breakdown condition pursuant to Rule 1100, the permittee may fully comply with Rule 1100 in lieu of the performing the notification and testing required by this condition. [District Rules 4305, 5.4 and 4306, 5.4] Federally Enforceable Through Title V Permit
13. All alternate monitoring parameter emission readings shall be taken with the unit operating either at conditions representative of normal operations or conditions specified in the permit-to-operate. The analyzer shall be calibrated, maintained, and operated in accordance with the manufacturer's specifications and recommendations or a protocol approved by the APCO. Emission readings taken shall be averaged over a 15 consecutive-minute period by either taking a cumulative 15 consecutive-minute sample reading or by taking at least five (5) readings, evenly spaced out over the 15 consecutive-minute period. [District Rules 4305, 5.4 and 4306, 5.4] Federally Enforceable Through Title V Permit
14. The permittee shall maintain records of: (1) the date and time of NO_x, CO, and O₂ measurements, (2) the O₂ concentration in percent and the measured NO_x and CO concentrations corrected to 3% O₂, (3) make and model of exhaust gas analyzer, (4) exhaust gas analyzer calibration records, and (5) a description of any corrective action taken to maintain the emissions within the acceptable range. [District Rules 4305, 6.1 and 4306, 6.1] Federally Enforceable Through Title V Permit
15. All emissions measurements shall be made with the unit operating either at conditions representative of normal operations or conditions specified in the Permit to Operate. No determination of compliance shall be established within two hours after a continuous period in which fuel flow to the unit is shut off for 30 minutes or longer, or within 30 minutes after a re-ignition as defined in Section 3.0 of District Rule 4306. [District Rules 4305, 5.5.2 and 4306, 5.5.2] Federally Enforceable Through Title V Permit
16. Source testing to measure natural gas-combustion NO_x and CO emissions from this unit shall be conducted at least once every twelve (12) months. After demonstrating compliance on two (2) consecutive annual source tests, the unit shall be tested not less than once every thirty-six (36) months. If the result of the 36-month source test demonstrates that the unit does not meet the applicable emission limits, the source testing frequency shall revert to at least once every twelve (12) months. [District Rules 4305, 6.3.1, 4306, 6.3.1, and 4351, 6.3.1] Federally Enforceable Through Title V Permit
17. The source plan shall identify which basis (ppmv or lb/MMBtu) will be used to demonstrate compliance. [District Rules 4305, 5.5.1 and 4306, 5.5.1] Federally Enforceable Through Title V Permit
18. Source testing shall be conducted using the methods and procedures approved by the District. The District must be notified at least 30 days prior to any compliance source test, and a source test plan must be submitted for approval at least 15 days prior to testing. [District Rule 1081] Federally Enforceable Through Title V Permit
19. NO_x emissions for source test purposes shall be determined using EPA Method 7E or ARB Method 100 on a ppmv basis, or EPA Method 19 on a heat input basis. [District Rules 4305, 6.2 and 4306, 6.2] Federally Enforceable Through Title V Permit
20. CO emissions for source test purposes shall be determined using EPA Method 10 or ARB Method 100. [District Rules 4305, 6.2 and 4306, 6.2] Federally Enforceable Through Title V Permit
21. Stack gas oxygen (O₂) shall be determined using EPA Method 3 or 3A or ARB Method 100. [District Rules 4305, 6.2 and 4306, 6.2] Federally Enforceable Through Title V Permit
22. For emissions source testing, the arithmetic average of three 30-consecutive-minute test runs shall apply. If two of three runs are above an applicable limit the test cannot be used to demonstrate compliance with an applicable limit. [District Rules 4305, 5.5.5 and 4306, 5.5.5]

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

23. The results of each source test shall be submitted to the District within 60 days thereafter. [District Rule 1081]
Federally Enforceable Through Title V Permit
24. All records shall be maintained and retained on-site for a minimum of five (5) years, and shall be made available for District inspection upon request. [District Rules 1070, 4305, 6.1, and 4306, 6.1] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-2-7, Sep 7 2010 8:25AM - SIONGCOJ

**San Joaquin Valley
Air Pollution Control District**

PERMIT UNIT: C-1353-16-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

600 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 404 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-16-0 : Sep 7 2010 8:25AM - SONGCOJ

**San Joaquin Valley
Air Pollution Control District**

PERMIT UNIT: C-1353-17-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

1,172 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 205 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

**San Joaquin Valley
Air Pollution Control District**

PERMIT UNIT: C-1353-18-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

1,365 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 206 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-18-0: Sep 7 2010 6:25AM - SIONGCOJ

**San Joaquin Valley
Air Pollution Control District**

PERMIT UNIT: C-1353-19-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

1,507 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 210 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-19-0 : Sep 7 2010 8:25AM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-20-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

1,602 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 207 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-20-0 : Sep 7 2010 8 25AM - SONGCOJ

**San Joaquin Valley
Air Pollution Control District**

PERMIT UNIT: C-1353-24-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

2,006 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 305 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-24-0 : Sep 7 2010 8 25AM -- SIONGCOJ

**San Joaquin Valley
Air Pollution Control District**

PERMIT UNIT: C-1353-25-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

3,118 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 202 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-25-0 : Sep 7 2010 8:25AM -- SONGCOJ

**San Joaquin Valley
Air Pollution Control District**

PERMIT UNIT: C-1353-28-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

3,925 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 13 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-28-0 : Sep 7 2010 8:25AM - SIONGCOJ

**San Joaquin Valley
Air Pollution Control District**

PERMIT UNIT: C-1353-29-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

3,925 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 14 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

**San Joaquin Valley
Air Pollution Control District**

PERMIT UNIT: C-1353-30-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

3,925 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 98 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

**San Joaquin Valley
Air Pollution Control District**

PERMIT UNIT: C-1353-31-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

3,925 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 99 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-31-0 : Sep 7 2010 8:25AM - SIONGCOJ

**San Joaquin Valley
Air Pollution Control District**

PERMIT UNIT: C-1353-32-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

3,925 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 116 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-32-0 : Sep 7 2010 8:25AM -- SIONGCOJ

**San Joaquin Valley
Air Pollution Control District**

PERMIT UNIT: C-1353-33-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

3,925 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 117 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-33-0 : Sep 7 2010 8:25AM -- SIONGCOJ

**San Joaquin Valley
Air Pollution Control District**

PERMIT UNIT: C-1353-34-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

3,925 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 118 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-34-0 : Sep 7 2010 8:26AM - SONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-35-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

4,004 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 401 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-35-0 Sep 7 2010 8:26AM - SIOINGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-36-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

4,004 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 402 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-36-0 : Sep 7 2010 5:26AM - SONGCOJ

**San Joaquin Valley
Air Pollution Control District**

PERMIT UNIT: C-1353-37-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

4,004 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 403 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-37-0 : Sep 7 2010 8 26AM - SIONGCOJ

**San Joaquin Valley
Air Pollution Control District**

PERMIT UNIT: C-1353-38-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

5,598 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 308 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-38-0 : Sep 7 2010 8:26AM - SONGCOJ

**San Joaquin Valley
Air Pollution Control District**

PERMIT UNIT: C-1353-39-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

6,180 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 97 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-39-0 : Sep 7 2010 8 26AM - SONGCOJ

**San Joaquin Valley
Air Pollution Control District**

PERMIT UNIT: C-1353-40-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

6,180 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 179 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-40-0 : Sep 7 2010 8 26AM -- SIONGCOJ

**San Joaquin Valley
Air Pollution Control District**

PERMIT UNIT: C-1353-41-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

6,180 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 188 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

**San Joaquin Valley
Air Pollution Control District**

PERMIT UNIT: C-1353-42-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

7,144 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 201 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

**San Joaquin Valley
Air Pollution Control District**

PERMIT UNIT: C-1353-43-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

8,566 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 301 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-43-0 : Sep 7 2010 8 26AM - SIONGCOJ

**San Joaquin Valley
Air Pollution Control District**

PERMIT UNIT: C-1353-44-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

8,566 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 302 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-44-0: Sep 7 2010 8:26AM - SONGCOJ

**San Joaquin Valley
Air Pollution Control District**

PERMIT UNIT: C-1353-45-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

8,566 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 405 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-45-0 Sep 7 2010 8:26AM - SJONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-46-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

8,566 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 406 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-46-0 : Sep 7 2010 8:26AM - SONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-47-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

8,566 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 407 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-47-0 : Sep 7 2010 8:26AM - SONGCOJ

**San Joaquin Valley
Air Pollution Control District**

PERMIT UNIT: C-1353-48-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 100 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-49-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 101 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-49-0 : Sep 7 2010 6:26AM - SONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-50-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 102 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-50-0: Sep 7 2010 8:26AM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-51-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 103 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-51-0 : Sep 7 2010 8:26AM - SONGCOJ

**San Joaquin Valley
Air Pollution Control District**

PERMIT UNIT: C-1353-52-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 104 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-52-0: Sep 7 2010 8:26AM - SONGCOJ

**San Joaquin Valley
Air Pollution Control District**

PERMIT UNIT: C-1353-53-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 105 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

**San Joaquin Valley
Air Pollution Control District**

PERMIT UNIT: C-1353-54-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 106 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-54-0 : Sep 7 2010 8:26AM - SIONGCOJ

**San Joaquin Valley
Air Pollution Control District**

PERMIT UNIT: C-1353-55-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 107 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-55-0 : Sep 7 2010 8:26AM - SONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-56-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 108 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-56-0 Sep 7 2010 8:26AM - SIONGCOJ

**San Joaquin Valley
Air Pollution Control District**

PERMIT UNIT: C-1353-57-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 109 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-57-0: Sep 7 2010 8:26AM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-58-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 110 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-58-0 Sep 7 2010 8:27AM - SONGCOJ

**San Joaquin Valley
Air Pollution Control District**

PERMIT UNIT: C-1353-59-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 111 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-59-0: Sep 7 2010 8:27AM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-60-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 112 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-60-0 : Sep 7 2010 6:27AM - SIONGCOJ

**San Joaquin Valley
Air Pollution Control District**

PERMIT UNIT: C-1353-61-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 113 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-61-0, Sep 7 2010 8:27AM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-62-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 114 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-62-0 : Sep 7 2010 8:27AM - SONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-63-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 115 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-63-0 : Sep 7 2010 8:27AM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-64-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 119 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-64-0 : Sep 7 2010 8:27AM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-65-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 158 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-65-0: Sep 7 2010 8 27AM - SONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-66-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 159 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-66-0 : Sep 7 2010 8:27AM - SONGCOJ

**San Joaquin Valley
Air Pollution Control District**

PERMIT UNIT: C-1353-67-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 168 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-67-0 : Sep 7 2010 6:27AM - SIONGCOJ

**San Joaquin Valley
Air Pollution Control District**

PERMIT UNIT: C-1353-68-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 169 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-68-0 : Sep 7 2010 8:27AM - SONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-69-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 178 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-69-0: Sep 7 2010 8:27AM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-70-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 189 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-70-0 : Sep 7 2010 8:27AM - SIONGCOJ

**San Joaquin Valley
Air Pollution Control District**

PERMIT UNIT: C-1353-71-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 198 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-71-0 Sep 7 2010 8 27AM - SONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-72-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

12,367 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 199 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-72-0 : Sep 7 2010 8 27AM - SONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-73-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

12,611 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 516 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-73-0 Sep 7 2010 8 27AM -- SIONGCOJ

**San Joaquin Valley
Air Pollution Control District**

PERMIT UNIT: C-1353-74-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

13,069 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 15 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-74-0: Sep 7 2010 8:27AM - SIONGCOJ

**San Joaquin Valley
Air Pollution Control District**

PERMIT UNIT: C-1353-75-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

13,069 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 16 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-75-0 : Sep 7 2010 8:27AM - SIONGCOJ

**San Joaquin Valley
Air Pollution Control District**

PERMIT UNIT: C-1353-76-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

13,069 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 17 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-76-0 : Sep 7 2010 8:27AM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-77-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

13,069 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 18 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-77-0 : Sep 7 2010 8:27AM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-78-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

13,069 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 19 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-78-0 Sep 7 2010 8:27AM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-79-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

13,069 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 20 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-79-0 : Sep 7 2010 8:27AM -- SONGCOJ

**San Joaquin Valley
Air Pollution Control District**

PERMIT UNIT: C-1353-80-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

13,069 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 21 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-80-0 : Sep 7 2010 8:27AM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-81-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

13,069 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 22 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-81-0 : Sep 7 2010 8:28AM - SIONGCOJ

**San Joaquin Valley
Air Pollution Control District**

PERMIT UNIT: C-1353-82-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

13,069 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 23 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-82-0: Sep 7 2010 8 28AM - SIONGCCJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-83-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

13,069 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 24 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-83-0 : Sep 7 2010 8:28AM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-84-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

13,069 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 25 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-84-0 : Sep 7 2010 8:28AM - SJONGCOJ

**San Joaquin Valley
Air Pollution Control District**

PERMIT UNIT: C-1353-85-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

13,069 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 26 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-85-0 : Sep 7 2010 8:26AM -- SIONGCOJ

**San Joaquin Valley
Air Pollution Control District**

PERMIT UNIT: C-1353-86-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

24,033 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 309 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-86-0 : Sep 7 2010 8 28AM -- SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-87-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

24,033 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 310 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-87-0 : Sep 7 2010 6:28AM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-88-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 120 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-88-0 : Sep 7 2010 8:28AM - SJONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-89-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 121 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-89-0: Sep 7 2010 8 28AM - SIONGCOJ

**San Joaquin Valley
Air Pollution Control District**

PERMIT UNIT: C-1353-90-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 122 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-90-0 : Sep 7 2010 8:28AM -- SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-91-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 123 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-91-0 : Sep 7 2010 6 28AM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-92-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 124 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-93-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 125 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-93-0: Sep 7 2010 8:28AM -- SONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-94-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 126 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-94-0 Sep 7 2010 9:28AM - SONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-95-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 127 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

**San Joaquin Valley
Air Pollution Control District**

PERMIT UNIT: C-1353-96-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 128 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-96-0 : Sep 7 2010 8:28AM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-97-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 129 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-97-0: Sep 7 2010 8:28AM - SIONGCOJ

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-1353-98-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 130 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA
Location: 22004 RD 24, MADERA, CA 93638

C-1353-98-0 : Sep 7 2010 6 28AM - SIONGCOU

**San Joaquin Valley
Air Pollution Control District**

PERMIT UNIT: C-1353-99-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 131 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-100-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 132 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24.MADERA, CA 93638

C-1353-100-0 : Sep 7 2010 8:28AM - SIONGCOJ

**San Joaquin Valley
Air Pollution Control District**

PERMIT UNIT: C-1353-101-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 133 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-101-0, Sep 7 2010 8:28AM - S'ONGCOJ

**San Joaquin Valley
Air Pollution Control District**

PERMIT UNIT: C-1353-102-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 134 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-102-0 : Sep 7 2010 8 28AM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-103-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 135 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-103-0, Sep 7 2010 8:28AM - SIONGCOJ

**San Joaquin Valley
Air Pollution Control District**

PERMIT UNIT: C-1353-104-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 136 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

**San Joaquin Valley
Air Pollution Control District**

PERMIT UNIT: C-1353-105-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 137 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-105-0 : Sep 7 2010 8:29AM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-106-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 138 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-106-0 : Sep 7 2010 8 29AM - SIONGCOJ

**San Joaquin Valley
Air Pollution Control District**

PERMIT UNIT: C-1353-107-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 139 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-107-0 : Sep 7 2010 8:29AM - SIONGCOJ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: C-1353-108-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE
TANK 140 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-108-0 : Sep 7 2010 8:29AM -- SIONGCOJ

**San Joaquin Valley
Air Pollution Control District**

PERMIT UNIT: C-1353-109-0

EXPIRATION DATE: 03/31/2009

EQUIPMENT DESCRIPTION:

24,724 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 141 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP LLC DBA ALMADEN-MADERA

Location: 22004 RD 24, MADERA, CA 93638

C-1353-109-0 : Sep 7 2010 8 29AM -- SIONGCOJ